

2008 NH Farms of Distinction Winners

Farms of Distinction, a program of the NH Department of Agriculture, Markets & Food that annually recognizes those New Hampshire Farms that go the extra mile to keep their busy farmsteads neat and attractive, thereby portraying a positive image for New Hampshire agriculture. The program began in 1997. 2008 winners are:

Hemingway Farms of Charlestown is owned and operated by Amy and Chris Hemingway since 2002. This is a nursery and vegetable farm with an extensive selection of perennials, shrubs, baskets and bedding plants, as well as vegetables, herbs and berries. The farm consists of 5 greenhouses and 45 acres nestled between the Connecticut River and Route 12. All products are sold at their farm stand from mid-April until Christmas on busy Route 12.

Sylvia and Harold Clark's **Lamplighter Farm** is located in Meriden, which is a short drive from the Lebanon area. Seven seasonal greenhouses produce a variety of annual flowers, bedding plants and hanging baskets. Perennial plants are also grown on the farm, including several varieties of designer day lilies. Eight acres of the farm is devoted to vegetable production. The harvest season begins with peas in June and ends with corn and pumpkins in the fall. Blueberries round out the farm offerings. Everything is sold at their farm stand on Route 120 and also at two nearby farmers' markets.

Stonewall Farm of Keene is a working farm and education center. The farm property can trace its agricultural roots back to the mid-1700's, passing through several generations and families until it was purchased by Michael Kidder in 1989 and became what is now Stonewall Farm. The dairy farm is comprised of a Holstein herd and milk is sold to Agri-Mark. Other animals include draft horses, and assorted sheep, goats and poultry. The gardens produce a variety of crops that are sold through a farm stand and CSA.

Via Lactea Farm, located in Brookfield, is owned and operated by Jenny and Andy Tapper. The farm was established in 1994 on an abandoned 1798 homestead with a dilapidated barn. Over the years the farm has grown to 6 barns, a goat dairy and cheese making facility, sugarhouse and over 60 acres of pasture and managed woodland. The Tappers make and sell cheese, yogurt and bottled milk, as well as maple syrup. They also sell chevon, pork, chicken and eggs raised on the farm. Products are available at their farm store and local retail and restaurant locations.